

Accepted Manuscript

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PII: S0309-1740(17)30199-7

DOI: doi: [10.1016/j.meatsci.2017.04.243](https://doi.org/10.1016/j.meatsci.2017.04.243)

Reference: MESC 7266

To appear in: *Meat Science*

Received date: 16 February 2017

Revised date: 5 April 2017

Accepted date: 19 April 2017

Please cite this article as: Anne Maria Mullen, Carlos Álvarez, Dimitrios I. Zeugolis, Maeve Henchion, E. O'Neill, Liana Drummond , Alternative uses for co-products: Harnessing the potential of valuable compounds from meat processing chains, *Meat Science* (2017), doi: [10.1016/j.meatsci.2017.04.243](https://doi.org/10.1016/j.meatsci.2017.04.243)

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Alternative uses for co-products: Harnessing the potential of valuable compounds from meat processing chains

Anne Maria Mullen^{1*}, Carlos Álvarez¹, Dimitrios I Zeugolis^{2,3}, Maeve Henchion⁴, E. O'Neill⁵ & Liana Drummond¹

1.- Teagasc Food Research Centre,. Dept of Food Quality and Sensory Science. Ashtown, Dublin 15, Ireland

2.- Regenerative, Modular & Developmental Engineering Laboratory (REMODEL), Biomedical Sciences Building, National University of Ireland Galway (NUI Galway), Galway, Ireland

3. - Science Foundation Ireland (SFI) Centre for Research in Medical Devices (CÚRAM), Biomedical Sciences Building, National University of Ireland Galway (NUI Galway), Galway, Ireland.

4.- Teagasc Food Research Centre. Dept Agrifood Business and Spatial Analysis. Ashtown, Dublin 15, Ireland.

5.- University College Cork, Department of Food & Nutritional Sciences, Cork, Dublin

*Corresponding author: Anne.mullen@teagasc.ie. Tel: + 00 35318059521

Teagasc Food Research Centre, Ashtown, Dublin 15, Ireland

Abstract

Opportunities for exploiting the inherent value of protein-rich meat processing co-products, in the context of increased global demand for protein and for sustainable processing systems, are discussed. While direct consumption maybe the most profitable route for some, this approach is influenced greatly by local and cultural traditions. A more profitable and sustainable approach may be found in recognizing this readily available and under-utilized resource can provide high value components, such as proteins, with targeted high value functionality of relevance to a variety of sectors. Applications in food & beverages, petfood

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